



## Spaghetti Carbonara

### Ingredients

1tbsp oil

1 small onion

1 clove garlic

4 rashers of bacon

½ stock cube, dissolved in 100ml hot water

1 egg

100g soft cheese

40g Grana Padano or Parmesan Cheese, grated

100g spaghetti

### Method

1. Peel and dice the onion. Peel and crush garlic.
2. Cut the bacon into small pieces, using scissors or sharp knife.
3. Crack the egg into a small bowl and mix with the soft cheese.
4. Heat the oil in a large frying pan and fry the onion for 3 to 4 minutes, until soft.
5. Add the bacon and garlic and cook for 5 minutes, stirring frequently, until bacon is cooked.
6. Put the spaghetti into a pan of boiling water and cook for approximately 10 minutes, until it is *al dente*, has a slight bite. Drain using a colander.
7. Meanwhile, stir in the stock and simmer for 5 minutes.
8. Add the cooked, drained spaghetti to the pan, along with the soft cheese and egg mixture. Stir well and cook for a few minutes.
9. Add half of the grated Grana Padano or Parmesan cheese, saving some to sprinkle on the top.